

Headliners Club Banquet Luncheon Menu

Please See Banquet Dinner Menus for Additional Entrée, Salad and Dessert Suggestions.

Salad and Sandwich Plates:

(Includes Choice of Beverage)

Country Chicken Salad Plate

*Bite-Sized Chicken Breast Tossed in Creole Dressing with Almonds,
Served on Alternating Wedges of Avocado and Tomato
Served with Fresh Fruit, Marinated Vegetables, and Cheddar Cheese Straws
\$15.95*

Savory Individual Tart

*with Marinated Vegetables and Mixed Greens Tossed in Vinaigrette
Choose From: Spinach & Greek Feta; Leek & Mascarpone; Lorraine; Chicken Breast & Asparagus
or Zucchini, Tomato & Provolone Cheese - \$15.95*

Asian Beef Salad

*Tender Marinated Beef, Sliced Thin & Presented on a Bed of Mixed Greens tossed with
An Asian Vinaigrette Dressing, Fresh Asparagus & Baby Bok Choy
\$19.95*

Headliners Crab Salad

*Served on Roma Tomatoes with Strawberries, Pineapple, Brie, and Assorted Crudités
\$15.95*

Elegant Crab, Shrimp and Avocado Salad

*An Avocado Half Filled with Crab and Shrimp Salad with Remoulade Sauce
Placed on a Bed of Greens Tossed with a Champagne Vinaigrette
\$17.95*

Soup and Sandwich Plate

Soup Du Jour and Choice of Sandwich and Potato Chips:

<i>Turkey-Bacon on Kaiser Roll with Green Goddess Dressing</i>	<i>\$13.95</i>
<i>Ham & Cheese on Croissant with Honey Dijon Mustard</i>	<i>\$14.95</i>
<i>Roast Beef, Thinly Sliced on French Bread Roll with Horseradish Mayonnaise</i>	<i>\$15.95</i>

Luncheon Specials

(Served with Choice of Listed Salads, Chef's Choice of Vegetable Side, Bread, Muffins and Beverages)

Salad Choices:

*Headliners Wedge Salad, Traditional Caesar, Salade de Maison,
Headliners House Salad, or Greek Salad*

Entrees:

<i>Chicken Tetrazzini Crêpes (2/Person)</i>	<i>\$19.95</i>
<i>Ham and Asparagus Crêpes (2/Person)</i>	<i>\$19.95</i>
<i>Wild Rice Crêpes Filled with Roasted Chicken and Caramelized Onion (2/Person)</i>	<i>\$19.95</i>
<i>Shrimp and Mushroom Crêpes with Poblano and Corn Béchamel (2/Person)</i>	<i>\$19.95</i>
<i>Hill Country Crêpes with Spicy Chicken Filling, Topped with Avocado (2/Person)</i>	<i>\$19.95</i>
<i>Shrimp and Poblano Pepper Enchiladas (2/Person)</i>	<i>\$19.95</i>
<i>Chicken a la King in Puff Pastry</i>	<i>\$20.95</i>
<i>Headliners Beef Stroganoff on Buttered Noodles</i>	<i>\$21.95</i>

Banquet Luncheons

(Please Also Refer to the Dinner Banquet Menus for Additional Selections)

To include: Choice of Above Salads, Vegetable, Starch, Rolls, Muffins and Beverages

Breast of Chicken Maison

Sautéed and Topped with Roma Tomatoes, Avocados and Béchamel Sauce

\$24.95

Paneéd Breast of Chicken

with Shrimp and Fusilli Pasta

\$24.95

Tuscany Breast of Chicken

With Pistachio Herb Goat Cheese and Red Wine Demi-Glace

\$24.25

Pork Tenderloin Scaloppini Piccata

\$27.95

Pecan Breaded Catfish

With Creamy Mustard Sauce

\$20.95

Pan Fried Tilapia

With Poblano Lime Cream Sauce

\$20.95

Tenderloin of Beef Pinwheels

Stuffed with Prosciutto, Red Bell Pepper and Arugula, and Fresh Herbs

Napped with a Mushroom-Goat Cheese Sauce

\$25.95

Desserts

Slice of Pie \$4.95

Key Lime, Chocolate Fudge, Coconut Cream, Pecan, Lemon Meringue, Fresh Strawberry

Slice of Cake \$4.95

Chocolate, Italian Cream, Carrot

Flan with Berries \$4.95

Costa Rican Bread Pudding with Whiskey Sauce \$4.95

Scoop of Ice Cream or Sorbet with Cookie \$4.95

Texas Pecan Ball with Hot Fudge Sauce \$5.95